

DINNERLY



Fan Fave: Shepherd's Pie with Cheesy Sweet Potato



30 minutes



2 Servings

The whole family will dive into this comfort-food classic of beef topped with mashed sweet potato and golden melted cheese – it's a warm hug of a meal.

- 1 carrot
- 2 sweet potatoes
- beef mince
- 2 chicken-style stock cubes
- 50g cheddar ⁷
- 150g peas

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 125ml (½ cup) boiling water
- 1 tbs tomato paste

- medium saucepan
- medium ovenproof frypan
- box grater

ALLERGENS

Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 850kcal, Fat 50.0g, Carbs 41.9g,
Proteins 52.4g



Crush or finely chop **2 garlic cloves**. Peel the **carrot** and cut into 1cm chunks. Peel the **sweet potatoes** and cut into 2-3cm chunks. Put the sweet potato in a medium saucepan, cover with water and bring to the boil. Reduce the heat to medium and cook for 12-14 mins until tender. Drain, then return to the pan.



Meanwhile, heat **1 tbs olive oil** in a medium ovenproof frypan (see Kitchen hack) over medium-high heat. Cook the **beef mince** and **garlic**, breaking up the lumps with a spoon, for 3-4 mins until browned.



While the mince is cooking, crumble 1 **stock cube*** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve. Coarsely grate the **cheese**.



Stir the **stock, carrot** and **1 tbs tomato paste** into the mince mixture, then season with **salt and pepper**. Bring to the boil, then reduce the heat to low and cook for 8-10 mins until most of the liquid is evaporated. Stir in the **peas** and cook for a further 2 mins or until warmed through. Taste, then season with **salt and pepper**.



Meanwhile, preheat the grill to medium-high. Add **1 tbs olive oil** to the sweet potato, season with **salt and pepper** and mash. Spread the **mash** over the mince mixture in the pan, top with the **grated cheese** and grill for 5-6 mins until golden and slightly crispy. Divide the **shepherd's pie** among plates and enjoy.



If you don't have an ovenproof frypan, use any frypan, then in Step 5, transfer the mince mixture to an ovenproof dish, cover with the mash and continue cooking as directed.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least 95%
Australian ingredients